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The concept of flour quality is characterized by what kind of product will be produced and technological requirement. Our research work has been implemented for the analyses, we have taken two kinds of flours mainly used for production of breads in Mongolia such as At 075, Ub 085, and six kinds of Japanese flour of Eagle, Murasaki botan, Ocean, Camellia, Golden yacht and Super King Nisshin and Nippon Flour Milling companies, and Mongolian flour At 045 and At 050 flours of similar nature with above flours. In addition, we analyzed 1CW grain of Canadian production Buriad 34, Buriad 79, Saratov, Orkhon and Albidum wheat grains acclimatized for Mongolia and mixed wheat sample Mix.Ub used by bakeries in Ulaanbaatar company. There were fixed the influence of wheat flour's protein and starch characteristic, water absorption, enzyme activities, pasting properties, granulation or particle size and quality of bread by experimental ways.

Those varieties of flour were enriched by pre-germinated barley or rice and was got new type of nutritional bread and were defined the nutrition components.